

THE AWARD
OF EXCELLENCE
FROM
DISTINGUISHED
RESTAURANTS OF
NORTH AMERICA

Introducing Le Parvenu Restaurant, established in April 1996. We are located at 509 Williams Blvd. very near the Mississippi River in the Historic District of Rivertown. It is a 60 year old house with four dining rooms and a small bar area. It's fronted by a white picket fence, large covered porch, and surrounded by a spacious yard & garden. The fare is award winning and labeled "Innovative American Creole Cuisine". It is fine dining in a very nice casual atmosphere. Le Parvenu is rated top ten in New Orleans by Zagat, and rated 4 Stars by local food writer Tom Fitzmorris. Most recently Le Parvenu was awarded the 2002 DiRoNA Award. Our regular business hours are:

Lunch : Tue. - Sat. 11:30 - 2:00

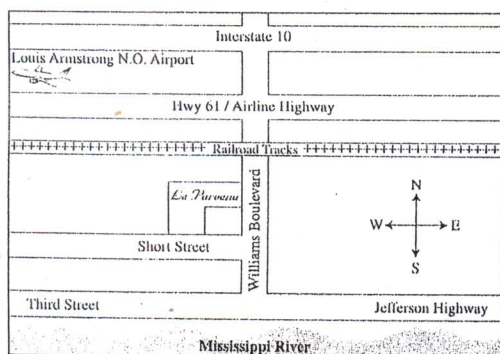
Dinner : Tue. - Sat. 6:00 - 10:00

Sunday Brunch : 11:30 - 2:00

Enclosed you will find copies of our menus and wine list. Although we will certainly accommodate your needs, it is suggested for larger parties to pre select menu items from our "Fixed Price Menu". The restaurant is also available for larger private parties of 40 to 70 guests on Sunday Nights or Mondays.

Entree prices include vegetable and starch. Beverages and food selections are not limited to the listed, we will be glad to customize a party to your needs. Use of the porch facility is limited only by the weather conditions, so we ask that you keep this in mind when deciding a configuration for your guests. The dining rooms are non-smoking, although the bar area and porch are available for smokers.

We look forward to entertaining you or handling your special occasion needs in an elegant and professional manner. If you would like assistance or have any questions, feel free to call (504) 471-0534.



*Chef Dennis / Owner
Sherri Ehrhart / Manager
Michael A. Juan / Maitre D'*

Take Williams Blvd. Exit South toward the river, Le Parvenu is three miles from I-10, or 1/4 mile from Airline Highway just over the railroad tracks

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Le Parvenu
Wines By The Glass

<i>Bin #</i>	<i>Sparkling</i>	<i>Price</i>
500	<i>House Sparkling, Wycliff</i>	5
506	<i>Freixenent Sparkling</i>	6
502	<i>Domaine Splits, "Mines"</i>	8
<i>Whites</i>		
514	<i>Cuvee George DuBoeuf</i>	5
507	<i>Les Jamelles, Chardonnay</i>	6
508	<i>Cartledge & Brown Chardonnay</i>	6
512	<i>Hawkcrest Reserve, Chardonnay</i>	7
515	<i>Ferrari Carono Chardonnay</i>	8
539	<i>Rodney Strong, Sauvignon Blanc</i>	6
520	<i>Mud House, Sauvignon Blanc</i>	8
521	<i>Pouilly Fuisse, Latour</i>	8
522	<i>Riesling, Pierre Sparr</i>	7
517	<i>Beringer, White Zinfandel</i>	5
<i>Reds</i>		
540	<i>Cuvee George DuBoeuf</i>	5
530	<i>Les Jamelles Merlot</i>	6
534	<i>Cartledge & Brown Merlot</i>	6
536	<i>Sterling "Vintner's Collection" Merlot</i>	7
541	<i>Bianchi, Pinot Noir</i>	6
550	<i>Eola Hills, Pinot Noir</i>	8
542	<i>J. Lohr, "7 Oaks" Cabernet</i>	7
516	<i>Murphy Goode Cabernet</i>	9
338	<i>Silverado Sangiovese</i>	8

Complete Wine List Available

Spring 2003

